

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

1.9422
58041
Sep. 2

WAR FOOD ADMINISTRATION
Food Distribution Administration
Washington 25, D. C.

September 18, 1943

CHEESE GRADERS' MEMORANDUM NO. 15

To: Supervisors and Cheese Graders

From: B. J. Ormrod, Senior Marketing Specialist, Inspection and Grading Division, Dairy and Poultry Branch

Subject: Instructions to Supervisors and Graders for the Reinspection of Storage Cheese for DPMA

Arrangements have been made with the Dairy Products Marketing Association for the reinspection of storage cheese. Reinspections will be made only upon request from DPMA and will be handled on the following basis:

1. DPMA will be the Applicant and will be billed for the grading on a time basis, plus subsistence and transportation, if any, incurred by the grader.
2. DPMA will furnish the Inspection and Grading Division with the storage lot number, name and address of the storage warehouse, original certificate number, F.O.B. shipping point, grade of cheese when purchased, and list of individual vats contained in the carlot. All requests for reinspection of cheese stored in the Midwest Area should be directed to Mr. H. E. Heister, Chicago, Illinois. Requests for reinspection of cheese stored in all other regions should be directed to B. J. Ormrod, Washington, D. C. The office receiving the request for reinspection will, in turn, assign the grading to the various offices and graders throughout the country.
3. The office handling the detail for the reinspection will submit the necessary information, including a list of the individual vats in each carlot, to the graders and supervisors handling the work in the area where the cheese is stored.
4. The reinspection of the cheese for quality and condition will be made on the following basis:
 - (a) The grader will inspect not less than 10 percent of the vats, or one out of each 10 or fraction thereof, from each factory in each carlot. Additional vats may be inspected if necessary to determine suitability for further holding. In the event that a carlot contains two grades of cheese, the grader will inspect vats from each of the grades, if at all possible.
 - (b) The grader will inspect the cheese for quality and condition and record his findings on the graders memoranda for each individual vat inspected. In addition, he will also indicate the general

appearance of the cheese and the condition of the boxes and make recommendations relative to the suitability of the cheese for further holding or if the cheese should be moved into consumer channels in the immediate future.

(c) Weight tests will not be required.

5. Certificates covering the reinspection of each carlot of storage cheese will be issued by the Inspection and Grading Division to DPMA as the Applicant. The spaces on the certificate headed "Buyer" and "Seller" may be left blank. All statements covering the condition of package and cheese should be shown on the certificate in detail so that no further question will arise after issuance of certificate. All vats inspected in each carlot must be shown on the certificate individually. Also show on the certificate the number of the original grading certificate, DPMA contract number, and if available, the FDA number. Indicate on the certificate as "part lot grading". Inspection fees will be on a time basis at the regular prescribed rates in SRA-137, plus any transportation and subsistence which may be incurred by the grader. Insofar as possible, the reinspection work will be handled by graders who are stationed at points where the cheese is stored, in order to keep subsistence and transportation costs at a minimum.
6. The usual distribution shall be made of the reinspection grading certificate and copies. In addition, a copy of each certificate shall be mailed promptly to B. J. Orndt, Washington, D. C.
7. The main purpose of the reinspection is to furnish DPMA with information relative to the suitability of the cheese for further holding. The work will be under the close supervision of supervising graders, in order that inspections and recommendations from the graders will be on a uniform basis. The reinspection of large quantities of storage cheese will furnish valuable information to the Inspection and Grading Division, with reference to keeping qualities of the cheese and also provide a check of the original grading.
8. Reports on the progress of the reinspection work will be maintained by the Inspection and Grading Division, Washington, D. C. Supervisors will be expected to keep in close touch with the reinspection work and make weekly reports on the progress of the work to this office.

B. J. Orndt